

METRIC
--------

**A-A-20099B**

**August 7, 2003**

**SUPERSEDING**

**A-A-20099A**

**August 10, 1988**

## **COMMERCIAL ITEM DESCRIPTION**

### **WORCESTERSHIRE SAUCE**

**The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID).**

**1. SCOPE.** This CID covers Worcestershire sauce, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations.

#### **2. PURCHASER NOTES.**

##### **2.1 Purchasers *shall specify* the following:**

- When the age requirement at the time of delivery is other than specified (Sec. 4.6).
- When analytical requirements are different than specified (Sec. 5.1).
- When analytical requirements need to be verified (Sec. 5.2).
- Manufacturer's/distributor's certification (Sec. 8.2) or USDA certification (Sec. 8.3).

##### **2.2 Purchasers *may specify* the following:**

- Manufacturer's quality assurance (Sec. 8.1 with 8.1.1) or (Sec. 8.1 with 8.1.2).
- Packaging requirements other than commercial (Sec. 9).

#### **3. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall meet* the requirements of the:**

- Salient characteristics (Sec. 4).
- Analytical requirements: *as specified by the purchaser* (Sec. 5).
- Manufacturer's/distributor's product assurance (Sec. 6).
- Regulatory requirements (Sec. 7).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 8).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 9).

#### 4. SALIENT CHARACTERISTICS.

**4.1 Processing.** The Worcestershire sauce shall be prepared and packaged in accordance with current good manufacturing practices (21 CFR Part 110).

**4.2 Ingredients.** The Worcestershire sauce shall contain water, vinegar, molasses, garlic, corn syrup and/or sugar. The Worcestershire sauce may contain soy sauce and/or a hydrolyzed vegetable protein, citrus fruit juice or fruit solids of lime or grapefruit, anchovies, tamarinds, spices, vegetables (eschalots or onions), flavors (oil of lemon, lime, or grapefruit; beef extract or protein hydrolyzate), caramel color (acid proof), and nutritive carbohydrate sweeteners.

**4.3 Appearance and color.** The Worcestershire sauce shall be a thin liquid with a brown to dark-brown color. The Worcestershire sauce may have visible sediment which is easily dispersed by agitation.

**4.4 Flavor and odor.** The Worcestershire sauce shall have a tart, fruit-spice flavor. The Worcestershire sauce shall be free from fermentation and other objectionable flavors and odors.

**4.5 Foreign material.** All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

**4.6 Age requirement.** Unless otherwise specified in the solicitation, contract, or purchase order, the Worcestershire sauce shall be packaged not more than 90 days prior to delivery to the purchaser. Age requirements for Department of Defense (DoD) procurements shall be specified in the solicitation, contract, or purchase order.

#### 5. ANALYTICAL REQUIREMENTS.

**5.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the Worcestershire sauce shall be as stated as follows.

Titrateable acidity (as acetic acid)	2.80 to 3.75 percent
Salt	2.50 to 3.75 percent
Total solids	16.0 to 30.0 percent
pH	3.2 to 3.8

**5.2 Product verification.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

**5.2.1 Sampling procedures.** USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

**5.2.1.1 Composite sample.** Analytical testing shall be performed on a composite sample. The composite sample shall be 113.40 grams (4 ounces) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite shall be based on USDA procedures.

**5.3 Analytical testing.** Analysis shall be made in accordance with the following methods described in the Official Methods of Analysis of the AOAC International.

<b><u>Test</u></b>	<b><u>Method</u></b>
Acidity	920.174
Salt	941.13
Total solids	920.171
pH	981.12

**5.4 Test Results.** The test results for total solids shall be reported to the nearest 0.1 percent. The test results for acidity and salt shall be reported to the nearest 0.01 percent. The test results for pH shall be reported to the nearest 0.1 value. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

**6. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE.** The manufacturer/distributor shall certify that the Worcestershire sauce provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same Worcestershire sauce for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**7. REGULATORY REQUIREMENTS.** The delivered Worcestershire sauce shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and be the same Worcestershire sauce offered for sale within the commercial marketplace. Delivered Worcestershire sauce shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

**8. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 8.2 or 8.3; purchaser may specify 8.1 with 8.1.1 or 8.1 with 8.1.2.*

**8.1 Manufacturer's quality assurance.** When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to provide evidence, by certificate, that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid, or no later than 10 business days from the date of awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

## **A-A-20099B**

**8.1.1 Plant systems audit.** A plant systems audit (PSA) conducted by USDA, Agricultural Marketing Service (AMS), or another audit performed by a third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(An AMS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations, Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food, and verifies that the manufacturer has in place an internal quality assurance program. The AMS PSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the PSA.)*

**8.1.2 Plant survey.** A plant survey conducted by USDA, AMS, or another survey performed by a third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(An AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 – Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

**8.2 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished Worcestershire sauce distributed meets or exceeds the requirements of this CID.

**8.3 USDA certification.** When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the Processed Product Branch (PPB), Fruit and Vegetable Programs (FVP), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the Worcestershire sauce in accordance with PPB procedures which include selecting random samples of the packaged Worcestershire sauce, evaluating the samples for conformance with the salient characteristic of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the Worcestershire sauce for conformance to the United States Standards of Condition of Food Containers in effect on the date of the solicitation.

**9. PACKAGING.** Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

**10. USDA INSPECTION NOTES.** When Section 8.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of the samples of Worcestershire sauce, and compliance with requirements in the following areas:

- Salient Characteristics (Sec. 4).
- Analytical requirements *when specified in the solicitation, contract, or purchase order*

(Sec. 5.2). When USDA analytical testing is specified, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Program (S&TP) laboratory for analysis.

- Packaging requirements (Sec. 9 or as specified in the solicitation, contract, or purchase order).

## 11. REFERENCE NOTES.

**11.1 USDA certification contacts.** For USDA certification, contact the **Branch Chief, PPB, FVP, AMS, USDA STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693 Fax (202) 690-1527, or via E-mail: [Terry.Bane@usda.gov](mailto:Terry.Bane@usda.gov).**

**11.2 Analytical testing and technical information.** For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-mail: [anita.okrend@usda.gov](mailto:anita.okrend@usda.gov).**

### 11.3 Sources of documents.

#### 11.3.1 Sources of information for nongovernmental documents is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Fredrick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: [www.aoac.org](http://www.aoac.org).**

#### 11.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of: the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503 and the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800 or on the Internet at: [www.access.gpo.gov/nara](http://www.access.gpo.gov/nara).**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: [FQASTaff@usda.gov](mailto:FQASTaff@usda.gov) or on the Internet at: [www.ams.usda.gov/fv/fvqual.htm](http://www.ams.usda.gov/fv/fvqual.htm).**

## A-A-20099B

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Supply Center Philadelphia, ATTN: DSCP-HSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or FAX (215) 737-2963, or via E-mail: [Sally.A.Gallagher@dla.mil](mailto:Sally.A.Gallagher@dla.mil).**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Document Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

### MILITARY INTERESTS:

#### Custodians

Army - GL  
Navy - SA  
Air Force - 35

### CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP  
HS - FDA, NIH, IHS  
USDA - FV  
VA - OSS

### PREPARING ACTIVITY:

#### Review Activities

Army - MD, QM  
Navy - MC

DLA - SS

(Project No. 8950-P099)

The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, gender, religion, age, disability, sexual orientation, marital or family status, political beliefs, parental status, or protected genetic information. (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at (202) 720-2600 (voice and TDD).

To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, Room 326-W, Whitten Building, 14th and Independence Avenue, SW, Washington DC 20250-9410 or call (202) 720-5964 (voice and TDD). USDA is an equal opportunity provider and employer.